

REMARKS

The present amendment is submitted to eliminate multiple dependencies and to correct minor typographical errors. The amendments were not intended to and should not be construed to have been made for any reasons related to patentability of the claims.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attachment is captioned "Version with Markings to Show Changes Made".

Respectfully submitted,



Gerard J. McGowan, Jr.

Reg. No. 29,412

Attorney for Applicant(s)

GJM/mt
(201) 840-2297

VERSION WITH MARKINGS TO SHOW CHANGES MADE

45. (Amended) Emulsion according to claim 1, wherein the browning agent is dissolved in the water phase.

56. (Amended) Emulsion according to claim 1, wherein the browning agent is present in an amount of from 0.1-5%, preferably from 1-3% by weight, based on the total composition.

67. (Amended) Emulsion according to claim 1, wherein the composition further comprises a flavour composition which is essentially present in the oil phase.

78. (Amended) Emulsion according to claim 67, wherein the flavour composition is selected from the group of fat soluble savoury flavours.

89. (Amended) Emulsion according to claim 1 which is essentially free of proteinaceous material and essentially free of compounds with primary or secondary amino groups such as lecithin.

910. (Amended) Container for holding a liquid, said container comprising dispersing means, pressurizing means and an emulsion according to claims 1.

1011. (Amended) Use of an emulsion according to claim 6-7 for imparting a flavour to foodstuffs, by spraying said emulsion onto the foodstuffs prior to a heating step.

1112. (Amended) Use of an emulsion according to claim 1 for imparting a brown or golden brown color to foodstuffs, by spraying said emulsion onto the foodstuffs prior to a heating step.

